



ERIZO[®]

ENGLISH

GRUPO
ANDERSON'S[®]
EST. 1963

The background of the page is a stylized illustration of a tropical beach. It features several palm trees of varying heights, waves crashing on the shore, and numerous seagulls flying in the sky. The color palette is primarily teal, yellow, and orange. The title 'SEAFOOD TIJUANA STYLE' is centered in the upper half of the page. Below the title is a horizontal line of small teal dots.

SEAFOOD TIJUANA STYLE

Inspired by the flavor and style of Tijuana's gastronomy, Erizo is a casual, comfortable and fun restaurant where you can enjoy the best seafood in town, Mexican craft beer, exquisite cocktails and taste the best wines in the heart of the Mayan Riviera.

* PLATINUM *

APPETIZERS

~~~~~ TO CHOOSE ~~~~~

### GUACAMOLE

### TUNA TOSTADA\*

Ponzu, habanero cream, red onion, tomato, cucumber, cilantro, avocado, and dehydrated green onion

### TIJUANA STYLE TACO

Grilled octopus, spicy shrimp, beef jerky, beans, cheese, avocado and pico de gallo

## MAIN COURSE

~~~~~ TO CHOOSE ~~~~~

FISH FILLET 7 oz

Preparations:

- Breadcr: With roasted vegetables and tzatziki
- Grilled: With rice and roasted vegetables
- Garlic: Grilled with garlic chips and fried guajillo chili
- Zarandeado: Grilled with house creamy sauce. With grilled spring onions

WHOLE SHRIMPS

Preparations:

- Mezquite grilled style: With lemon
- Spicy: With steamed rice
- Garlic: Grilled. With spring rice, vegetables, and house salad
- Zarandeada sauce: Grilled. With spring rice, vegetables, and house salad

GRILLED SALMON IN MORITA SAUCE 7 oz

With mashed plantain and roasted vegetables

ROASTED CHICKEN 9 oz

Cambay potatoes seared in olive oil with rosemary, garlic and thyme

DESSERTS

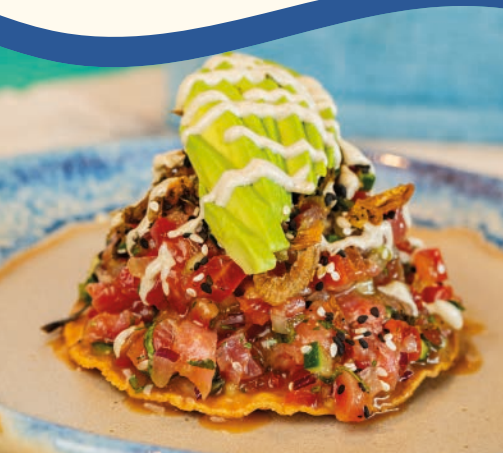
~~~~~ TO CHOOSE ~~~~~

### CORN BREAD

### LEMON PIE

**\$650 MXN**

PRICE PER PERSON



Spicy 🌶️ This menu only applies to groups of 10 or more people | All prices include taxes | \*Consumption of raw products is under your responsibility SSA. | Gratuity and beverages are not included.



# BLACK\*

## APPETIZERS

~~~~~ TO CHOOSE ~~~~~

ERIZO CARPACCIO* 4 oz

Octopus salami slices, beef fillet slices, salt-cured nopales, chiltepin dressing, and pickled onion

MIXED TIJUANA STYLE COCKTAIL 4 oz

With special sauce, Mexican salsa, avocado, and seafood juice

OYSTERS:

- KUMAMOTO 6 pcs
- KUMIAI 6 pcs
- GRANJA 6 pcs

MAIN COURSE

~~~~~ TO CHOOSE ~~~~~

### OCTOPUS 9 oz

Preparations:

- Wood roasted: Peanut, chili, ponzu butter, cilantro and steamed rice
- Mezquite grilled style: With shrimp broth and avocado

### WHOLE SHRIMPS 19 oz

Preparations:

- Mezquite grilled style: With lemon
- Spicy: With steamed rice
- Garlic sauce: Grilled. With spring rice, vegetables, and house salad
- Zarandeada sauce: Grilled. With spring rice, vegetables, and house salad

### BASS IN MIXE CHILI ADOBO 7 oz

Over a bed of esquites with shrimp

### ROASTED CHICKEN 9 oz

Cambray potatoes seared in olive oil with rosemary, garlic and thyme

## DESSERTS

~~~~~ TO CHOOSE ~~~~~

FLAN

LEMON PIE

\$1,000 MXN
PRICE PER PERSON



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OPEN BAR

REGULAR

\$600

PRICE PER PERSON
(\$300 MXN ADDITIONAL HOUR)

RUM: Bacardí blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced

VODKA: Absolut Azul, Smirnoff, Smirnoff Tamarindo 1X

MEZCAL: Unión, 400 Conejos Espadín Joven

TEQUILA: Cuervo Tradicional Reposado, Cuervo Tradicional Plata

WHISKY: JW Red Label, Jack Daniel's

GIN: Tanqueray, Beefeater

LIQUEUR: Baileys

BRANDY: Torres 10

BEER: National and International

MIXOLOGY: From the house

NOT INCLUDED: Wine, bottled water, energy drinks



OPEN BAR

PREMIUM

\$850

PRICE PER PERSON
(\$425 MXN ADDITIONAL HOUR)

RUM: Bacardí Blanco, Matusalem Platino, Matusalem Clásico, Captain Morgan Spiced, Appleton Signature Blend, Havana Club 7, Zacapa Ambar 12

VODKA: Smirnoff, Smirnoff Tamarindo 1X, Absolut Azul, Stolichnaya, Ketel One Original

MEZCAL: Unión, 400 Conejos Espadín Joven, 400 Conejos Espadín Reposado, Amarás Joven

TEQUILA: Don Julio Blanco, Maestro Dobel Diamante, Cuervo Tradicional Reposado, Cuervo Tradicional Plata, 1800 Blanco, Herradura Reposado

WHISKY: Buchanan's 12, Jack Daniel's, JW Black Label, JW Red Label, Bushmills Black Bush

GIN: Tanqueray, Bombay Sapphire, Hendrick's, Boodles London Dry, Beefeater

LIQUEUR: Baileys

BRANDY: Torres 10

BEER: National and International

MIXOLOGY: From the house

NOT INCLUDED: Wine, bottled water, energy drinks



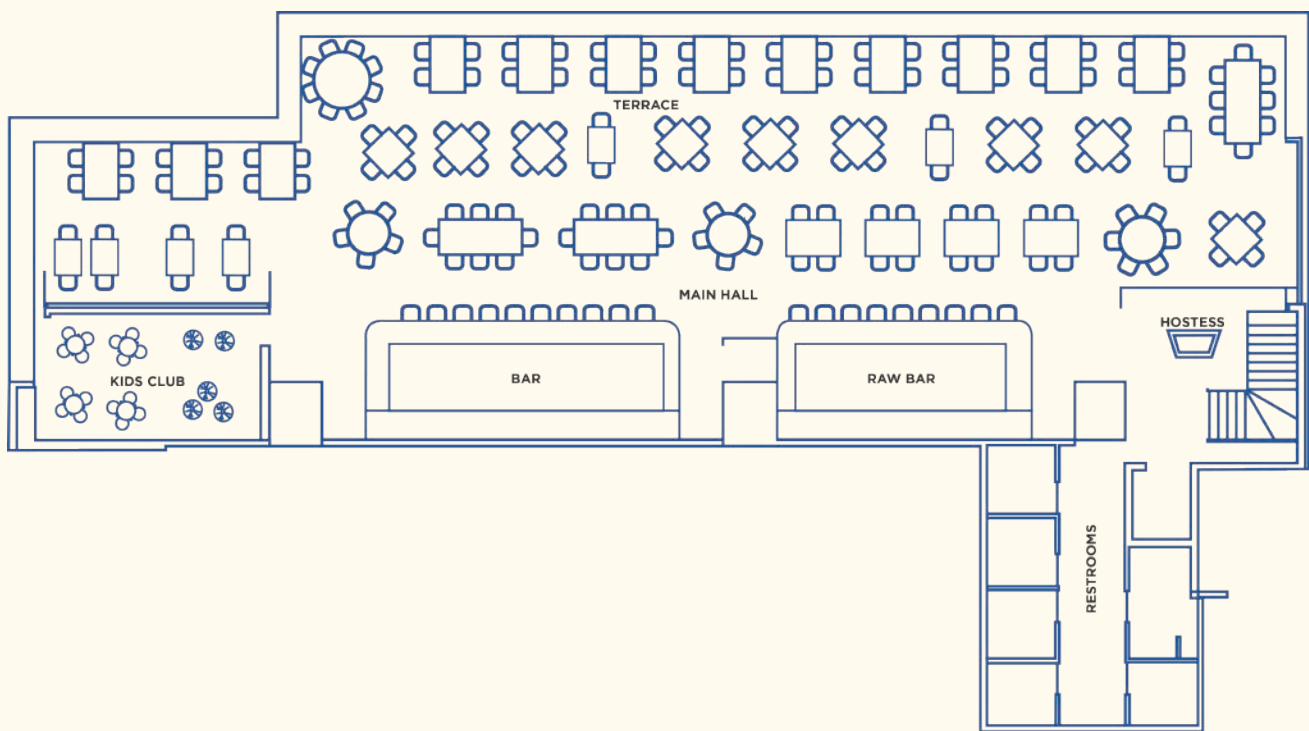
*Mixing energy drinks with alcohol is under the responsibility of the consumer. The establishment shall not be liable for mixing and or the consumption of energy drinks with alcohol. Avoid the excess. 2 hours of open bar minimum consumption, includes mixers. Does not include 15% service. This menu applies to groups of more than 10 consumers. All our prices include VAT. Prices are in mexican pesos. EZCUN100124



LOCATION



CAPACITY



TOTAL:
220 people

SALES & GROUPS



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SALES DIRECTOR



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PROUD MEMBER

GRUPO
ANDERSON'S
EST. 1963

EL PORTAÑO

TTOS

Harvey's

PORFIRIO'S

BAK'

CAO

LA BOND RAZ

LA VICENTA

HIROOF

Godofredo

Señor Pige

MANTELA

FreeD

Nicoletta

ERIZO